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SUMMARY OF ACTIVITIES

Meat Inspection

Division

1963



ARS-93-2-7

October 1963

Agricultural Research Service
U. S. DEPARTMENT OF AGRICULTURE

SUMMARY OF ACTIVITIES, MEAT INSPECTION DIVISION, 1963

Work Performed During Fiscal Year Ended June 30, 1963

This marks the 57th year of continuous meat inspection service under the provisions of the Meat Inspection Act approved June 30, 1906. At that time, inspection was maintained in 163 establishments located in 58 cities. At the end of the fiscal year, inspections were being conducted in 1,590 establishments located in 672 cities and towns. Of this number, 568 were slaughtering establishments and 1,022 establishments engaged in meat processing only.

The Meat Inspection Division, during fiscal year 1963, engaged principally in:

- The examination of food animals, including cattle, calves, sheep, swine, goats, and horses prior to slaughter to eliminate those animals found to be affected with diseases or other unwholesome conditions.
- A thorough post-mortem examination of each carcass at time of slaughter to detect and eliminate diseased and otherwise unfit meat.
- Destruction for food purposes of all diseased, unsound or otherwise unwholesome meat and meat food products.
- Supervision of the preparation of meat and meat food products to assure their cleanliness and wholesomeness during their preparation into articles of food.
- Guarding against the use of harmful preservatives and other deleterious ingredients.
- Supervision of the application of marks to meat and meat food products to show that they are "U.S. Inspected and Passed."
- Supervision of the application of informative labeling and prevention of the use of false and deceptive labeling on meat and meat food products.
- Certification of meat and meat food products for export.
- Inspection of meat and meat food products offered for importation into this country.
- Examination of meat and meat food products for compliance with specification requirements of governmental purchasing agents.

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Prepared by: Meat Inspection Division, Agricultural Research Service,
U.S. Department of Agriculture, Washington, D. C., 20250.

- Such investigations as are necessary to insure the accuracy and effectiveness of the inspection procedures.
- Supervision of the manufacture and labeling of process or renovated butter.
- Guarding against residues in meat resulting from ingestion, treatment with or similar exposure of animals to such substances as pesticides, chemicals, growth-promoting substances, drugs or biologicals.
- Developing and determining acceptable methods for humane slaughter of meat animals.

The Biological Sciences Laboratories evaluated, tested, and diagnosed a total of 16,896 specimens and samples during the fiscal year. There is continued increase in the demand by field personnel for services from these laboratories, and there has also been an increase in the number of proposals for new procedures, processes, products, and methods that need to be evaluated because of their biological effect. There was a general increase in the productivity of the microbiological, enzymological, pathological, and parasitological laboratories.

The Chemical Evaluation and Control Laboratory staff reviewed numerous proposals to use new chemical additives, packaging materials, miscellaneous substances, and new processing procedures. Various resources were utilized for scientific information in evaluating new chemical additives or processing procedures. Acceptance of additives, proposals, materials, or procedures depend upon laboratory findings. In requiring toxicity studies and chemical investigation where appropriate in determining suitability of proposals, this staff prescribed the nature and scope of studies to be undertaken and appraised data obtained. Technical direction was given to the Radiation Laboratory, Residues and Methods Development Laboratory, and the seven Chemical Control Laboratories of the Division.

The laboratories mentioned above examined a total of 142,401 samples of meat and meat-food products and materials used in conjunction with the processing of meat and meat-food products to determine if products or materials were in compliance with Meat Inspection Division requirements or other Federal specifications. Of those examined for Meat Inspection Division requirements, 8,432 were found not to be in compliance because of adulteration, unfitness for food, or other deviation from the Division's requirements.

The Contracts and Enforcement Staff administered an examination service for specification and/or contract compliance for products purchased by Federal Government agencies. Predominantly, this work is done within federally inspected establishments but it may be accomplished on other premises. United States Department of Agriculture purchasing programs involving substantial quantities of meat and meat-food products are also serviced. Other Federal agencies using our service include Departments of Defense; Commerce; Interior; Health, Education and Welfare; and Justice; and independent agencies such as General Services Administration and Veterans

Administration. This part of the program is on a reimbursable basis. Responsibility for specification examination of meat products at the point of origin for the Department of Defense is assigned in numerous, well-dispersed localities. Contracts are assigned from Headquarters, Defense Subsistence Supply Center, and ten Regional Headquarters of that agency. Inspections at destination are made for the Navy at several of their installations.

Trained investigators check on alleged violators of the meat laws outside of the official establishments. Most of these violations consist of illegal interstate movement of nonfederally inspected meats. In most cases, compliance is gained through personal visits and informative distribution of requirements rather than court action. Enforcement procedures consisted of cautionary letters issued to 183 persons or firms, 56 cases presented for criminal prosecution, and 18 cases successfully prosecuted.

The Employee Development and Training office assigned three additional Meat Inspection veterinarians to veterinary colleges during the fiscal year for advanced training and teaching, making a total of five veterinarians assigned in this capacity, under the authority of the 1958 Training Act. In each case, costs of the program are shared by the veterinary college and the Meat Inspection Division.

One-hundred and seventy-seven employees attended classes at the Meat Hygiene Training Center in Chicago. The annual Seminar for veterinary college instructors held at the Center laid the groundwork for closer liaison between college and regulatory agencies and provided for more uniform college curriculum in preparing veterinary students for regulatory work. Six-hundred and twenty-two employees attended Department of Agriculture, Civil Service, or non-Government training courses during the year.

Meat Inspection Division's ability to detect radioactive fallout on meat products in time of emergency increased during the fiscal year. Meat Inspection personnel received training in the operation of radiological monitoring sets throughout the country. Approximately 750 trained radiological monitors and 135 instructors are now at 514 locations.

A survey of State meat inspection systems by the Division as requested by House and Senate Committees on Agriculture was implemented by our Federal-States Relations program. In addition, State meat inspection officials who serve as collaborators to the Meat Inspection Division assisted our field personnel wherever possible in making this a meaningful survey. An increased interest has been noted in States not having adequate meat inspection programs. Our Federal-States Relations program is cooperating to the extent possible in improving State meat inspection services.

The Labels and Standards staff approved 49,862 new labels and sketches for proposed labels for use at inspected establishments and to 1,065 labels for meat and meat-food products intended for importation. Approval was withheld from 2,846 labels and sketches because of noncompliance with labeling requirements.

During the fiscal year, 77 requests were received to examine food articles prepared with meat and/or meat byproducts to determine if they were meat-food products and amenable to the Federal Meat Inspection Act and Regulations if offered for sale in interstate or foreign commerce. A number of new products were developed during the year. This required surveys to obtain information which was used in establishing standards of composition before labels for these new products could be approved.

The taste-testing panel determined the appropriateness of numerous meat product label claims for flavors, tenderness, and similar qualities.

The Planning and Appraisal staff distributed more than 20,000 pamphlets, leaflets and bulletins during the fiscal year to inform the public of our activities. Films on meat inspection services were presented for approximately 75 television showings, and the film "Your Meat Inspection Service" was released for about 1,800 public showings. Meat Inspection exhibits were presented at 20 public gatherings including fairs, National conventions, and meetings held during the fiscal year in all parts of the United States.

The Plants and Equipment staff reviewed drawings and specifications for 1,211 projects, involving new or remodeled slaughtering and meat processing plants, to determine conformity with Federal construction and equipment standards. This is the largest number of plans reviewed by the Division in any fiscal year. Plans for 258 projects were not approved. The 953 approved projects represent approximately \$65,000,000 in building and equipment costs. Plans for 192 new establishments were approved. This is 6 more than the previous high fiscal year (1962). Of the new plants 79 are located in towns or cities without plants already operating under inspection. The number of new cities and towns is also a new record for a fiscal year.

During the year, the trend toward automation of slaughtering and processing procedures progressed at a rapid rate. A large number of plans were approved for slaughtering establishments embodying the most modern and efficient facilities. Some of these were presented by major packers as a part of their program for eliminating obsolete plants in large cities and substituting specialized facilities for handling a single species of animal in areas close to important livestock producing centers. Other significant developments were the installation of facilities for large-scale production of processed items, such as sausage and smoked meats by means of fully continuous and largely automatic methods.

The booklet, "U.S. Inspected Meat Packing Plants," and its companion publication, "U.S. Inspected Meat Processing Plants - No Slaughtering," continued in great demand. Several thousand copies of each were distributed during the year to meat packing plant owners, architects, engineers, veterinary colleges, health officials, and to representatives of inspection programs in several foreign countries. A new series of Fact Sheets covering items of general interest to inspectors, meat packers, architects, and equipment manufacturers was initiated during the year. Two issues, entitled "Air Screens for Insect Control" and "Plastics for Construction of Meat Handling

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CORRECTION

The first sentence of paragraph 6 on page 4 should read: A survey of State meat inspection systems by the Division as requested by House and Senate Committees on Appropriations was undertaken by our Federal-States Relations program.

Equipment," were published and several thousand copies of each distributed. It is planned to publish several additional Fact Sheets annually.

The Procedures and Requirements staff issued 133 certificates of exemption from Federal meat inspection to qualified meat dealers and retail butchers. The holders of these certificates may ship nonfederally inspected meat and meat-food products in interstate commerce. One-hundred and five certificates were canceled. There were 749 certificates of exemption outstanding at the close of the fiscal year.

Fiscal year 1963 marks the second year of administering the Federal Humane Slaughter Law by the Meat Inspection Division. During this fiscal year over 100 million animals or nearly 95 percent of all livestock slaughtered under Federal meat inspection were dispatched humanely. This was accomplished in about 500 official establishments. All meat purchased by Federal agencies must be from animals slaughtered in compliance with the Humane Slaughter Law. Powdered iron missile was added during the fiscal year to the list of projectiles approved for humane slaughter.

Through a monthly reporting system by field veterinarians and by a public announcement in the Federal Register, carcasses of all humanely slaughtered animals were appropriately identified.

Our responsibility for a continuing program of education in the field of humane slaughter has been implemented by an Agricultural Research Service publication (ARS 93-4-1), issued in March 1963, titled "Humane Slaughter -- A Progress Report." It has been distributed to consumer groups, humane organizations, livestock producers, and others. Division representatives met once during the fiscal year with the Secretary's Humane Slaughter Advisory Committee.

Identification service is offered to applicants on a voluntary, reimbursable basis under terms of the Agricultural Marketing Act of 1946. This service provides for maintaining the identity of product as U.S. Inspected and Passed when it is divided, repackaged, or relabeled under Division supervision at a location outside of an official establishment. A total of 339 individuals and firms have been authorized to receive identification service at 39 stations.

Animal foods inspection was conducted in 12 plants located in 12 cities. Production of certified canned food and canned or fresh frozen food component was 293,913,107 pounds.

The number of meat inspectors assigned to a meat packing plant depends on the kind of meat packing operations--whether slaughtering of food animals or processing of meat-food products or both--and on the size and volume of the plant. The inspection organization in the slaughtering department provides

examination of each animal before slaughter and of the carcass of the animal during the various steps that are referred to as the dressing operation. The examination made of the animal before slaughter is called the antemortem inspection. Only those animals found to be normal and healthy at the time of inspection are passed for slaughter. Abnormal animals are handled separately--some are condemned outright. Where the abnormality is slight, the animal is given special handling to guard against unfit meat getting into the food supply. These animals are called suspects.

In a small plant the animal that is passed for slaughter is given a thorough examination by a single inspector. In a large plant, with high production, the inspection routine is broken down into specialized techniques, each assigned to a separate inspector. This examination is called the postmortem inspection. Here, again, some carcasses are condemned outright if they show any condition that makes them unfit for human food. With some carcasses, only partial condemnation is required. In addition to disposing of carcasses according to condition, the dressing operation involves a separation of the inedible portion of the carcass (such as the hide, intestines, stomach and paunch contents) from the edible portions of the carcass, such as the liver and sweetbread, and the familiar meaty portion of the carcass.

The inspection routines require manual handling and close scrutiny by the inspector of areas of probable abnormalities as glands, organs, and muscle tissues. An important part of the inspection routine is the supervision given the total dressing process. This assures that there is no contamination of the edible portions of the carcass in the separation and removal of the inedible portions and materials.

By contrast with the inspection organization in the slaughtering department, where we find inspection positions integrated in the production line, the organization of the inspection in the meat processing departments provides a more general inspection control. Even so, the so-called processing inspector plans his inspection coverage in a way that assures that meat-food products are prepared and handled in a sanitary environment. He sees that in their formulation only approved, safe ingredients are used, and that the relative amounts of ingredients in a particular product are normal for the product. This guards against adulteration of the meat product even with extensive amounts of harmless additives. The inspector also exercises a label control that assures the use of only those labels that have been approved for a particular product.

An inspected establishment is permitted to process meat products only under inspection control. The inspector makes a sanitary survey of the processing department before operations commence. He has available both chemical and biological laboratory facilities for examining samples of materials that may come in contact with the food as well as materials that are used as ingredients of the food. These range from detergents used for clean-up operations to curing materials, spices, and flavorings. The inspector rejects such materials when they do not pass inspection and requires them to be removed from the plant.

The inspector supervises the formulation and preparation of the great variety of meat-food products including the full range of canned meats, sausage products, and meat specialties. This assures that these products are made according to standards that specify a level of meat content consistent with consumer expectancy. Those meat products that pass the inspection are identified with the marks of inspection before they are shipped from the plant. When a meat product does not conform with the requirements on composition or labeling, it is identified "U.S. Retained" by the inspector and either brought into compliance or destroyed. Where the meat product has become unfit for food, it is condemned, and destroyed for human food.

The tables that follow relate to the findings and volume of the inspection activity in the various categories that make up the total Federal Meat Inspection program.

Table 1. Antemortem and Postmortem Inspection of Animals, Fiscal Year 1963

Kind of Animal	Antemortem Inspection			Postmortem Inspection		
	Passed	Suspected: 1/	Condemned: 2/	Total	Passed	Condemned: 2/
Cattle.....	20,772,595	87,208	2,701	20,862,504	20,801,293	58,227
Calves.....	4,764,182	2,060	835	4,767,077	4,747,584	18,584
Sheep.....	14,135,934	3,448	667	14,140,049	14,076,103	63,191
Goats.....	260,030	82	9	260,121	258,160	1,950
Swine.....	69,273,269	40,030	691	69,313,990	69,194,489	118,563
Horses 3/.....	47,073	185	18	47,276	46,865	393
Total.....	109,253,083	133,013	4,921 4/	109,391,017	109,124,494	260,908

1/ "Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special postmortem inspection.

2/ For causes and additional condemnation, see tables 2 to 6, inclusive.

3/ Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

4/ Includes 629 previously suspected animals that died in pens.

Table 4. Number of Carcasses Retained for Various Diseases and Conditions
but Passed for Food After Removal of Affected Parts,
Fiscal Year 1963. Does not include those reported in Table 3.

Causes of Retention	Number of Carcasses of					
	Cattle	Calves	Sheep and Lambs	Goats	Swine	Horses
Degenerative and dropsical conditions:						
Anasarca	166				3	
Miscellaneous	620	3	27		112	
Infectious diseases:						
Actinomycosis and actinobacillosis	260,477	3,889				
Anaplasmosis	80					
Blue Tongue			107			
Brucellosis					110	
Caseous lymphadenitis			79,824	10,278		
Coccidioidal granuloma	12,644	44				
Johnes disease	54					
Leptospirosis	2					
Listerellosis	1					
Mucosal diseases	17					
Necrobacillosis and necrosis	214	3			61	
Pin point glands					67,658	
Tuberculosis nonreactor	302				1,478,063	
Tuberculosis reactor showing lesions	1,184	18				
Tuberculosis reactor showing no lesions	3,745	76				
Vesicular Disease	1				9	
Miscellaneous	156	2	23		291	
Inflammatory Diseases:						
Enteritis, Gastritis, Peritonitis	829	410	82		684	
Mastitis	3,435		1		38	
Metritis	729	1	9		34	
Nephritis	1,324	445	25		811	
Pericarditis	1,324	18	40		642	4
Pneumonia	38,191	23,506	19,601	236	53,371	631
Miscellaneous	343,039	17,829	121,688	2,676	467,941	217
Neoplasms:						
Carcinoma	470				146	
Epithelioma	70,091	69			8	
Miscellaneous	579	7	21		143	3
Parasitic Conditions:						
Cysticercosis	10,583	65	17,754			
Cysticercosis (Refrigeration)	3,941	22				
Stephanuriasis					90,354	
Miscellaneous	2,837	405	8,764		26	
Pigmentary Conditions:						
Melanosis Non-Malignant	312	111	250		673	807
Miscellaneous	651	7	151		281	1
Septic Conditions:						
Abscess	290,044	17,069	34,474	897	3,964,465	5,464
Miscellaneous	49	11			108	
Arthritis	61,689	8,947	36,724	437	358,189	275
Bone Conditions	664	94	75		896	
Contamination	96,237	40,290	53,257	20	251,243	661
Icterus	22	10	98		67	
Injuries	467,495	53,930	82,644	1,074	374,710	1,919
Normal	7,645	1,112	1,340	69	9,416	
Pregnancy Advanced or Recent Parturition	1,351		2		38	
Sexual Odor					2,598	
Skin Conditions	27,229	10,435	3,286		114,657	10
Miscellaneous general	986	42	2,196		1,422	1
Total	1,711,409	178,870	462,463	15,687	7,239,268	9,993

Table 5. Number of Parts of Carcasses 1/ Condemned for Various Diseases and Conditions on Postmortem Inspection, Fiscal Year 1963

Cause of Condemnation	Parts of Carcasses of					
	Cattle	Calves	Sheep: and Lambs:	Goats	Swine	Horses
Degenerative and dropsical conditions:						
Anasarca	57					
Miscellaneous	318	4			1	
Infectious diseases:						
Actinobacillosis and actinomycosis	206,019	3,610				
Caseous lymphadenitis			96			
Mucosal diseases.	7					
Necrobacillosis and necrosis	134	3			21	
Tuberculosis nonreactor	130				332,400	
Tuberculosis reactor lesions	4					
Vesicular disease	1					
Miscellaneous	153	1			12	
Inflammatory diseases:						
Miscellaneous	1,477	53	23		79	13
Neoplasms:						
Carcinoma.	364					
Epithelioma	68,014	70			7	
Miscellaneous	75	2			3	3
Parasitic conditions:						
Cysticercosis	238		1			
Stephanuriasis.					3,880	
Miscellaneous	618	7	6		7	
Pigmentary conditions:						
Melanosis non-malignant	53	21	2		166	580
Miscellaneous	605	4			176	1
Septic conditions:						
Abscess	61,252	8,544	1,022	65	2,639,914	5,087
Miscellaneous	20				15	
Arthritis	2,230	254	975	4	16,408	8
Bone Conditions	69				216	
Contamination	40,915	21,277	21,565	5	159,733	43
Injuries.	11,912	2,409	3,048	12	86,283	543
Miscellaneous general	278	6			32	1
Total	394,943	36,265	26,738	86	3,239,353	6,279

1/ A part of a carcass refers to a separate portion, such as a head, a ham, or a shoulder.

Table 6. Cattle and Calf Livers Condemned for Various Diseases and Conditions on Postmortem Inspection

Fiscal Year 1963

Cause of Condemnation	Cattle Livers	Calf Livers
Abscess.....	1,652,831	27,461
Carotinosiis.....	12,003	1,211
Cirrhosis.....	17,502	683
Contamination.....	22,875	2,118
Degenerative Conditions.....	8,306	1,684
Distoma.....	615,523	15,322
Echinococcus.....	1,939	72
Injuries.....	778	1,736
Melanosis.....	6,738	480
Other parasitic conditions.....	87,943	5,273
Sawdust.....	192,237	6,300
Telangiectasis.....	397,722	2,227
Tuberculosis.....	259	6
Miscellaneous.....	41,835	6,087
Total.....	3,058,491	70,660

Note: There were 4,318,372 pounds of sheep livers, 47,388 pounds of goat livers and 25,466,943 pounds of swine livers condemned.

Table 7. Meat and Meat Food Products Prepared and Processed under Supervision,
Fiscal Year 1963

Product	Pounds
Placed in cure:	
Beef.....	173,436,109
Pork.....	3,354,086,031
Other.....	3,382,264
Smoked and/or dried:	
Beef.....	54,610,709
Pork.....	2,540,109,855
Cooked meat:	
Beef.....	50,184,694
Pork.....	266,617,417
Other.....	4,966,648
Sausage:	
Fresh finished.....	272,811,850
To be dried or semi-dried.....	141,590,995
Frankfurters, wieners.....	727,800,188
Other.....	715,340,035
Loaf, head cheese, chili con carne.....	213,920,682
Steaks, chops, roasts.....	688,230,601
Meat extract.....	2,665,238
Sliced bacon.....	1,107,960,282
Sliced other.....	381,410,812
Hamburger.....	272,247,415
Miscellaneous meat product.....	346,491,911
Lard:	
Rendered.....	2,016,680,889
Refined.....	1,302,039,356
Oleo stock.....	61,868,631
Edible tallow.....	453,982,217
Pork fat rendered.....	87,614,186
Pork fat refined.....	40,379,215
Compound containing animal fat.....	882,489,581
Oleomargarine containing animal fat.....	193,042,167
Canned products.....	2,678,964,233
Horse meat products:	
Cured.....	1,507,440
Chopped.....	3,221,664
Canned horse meat.....	10,330,815
Total.....	19,049,984,130* 1/
Boning:	
Beef boning.....	2,982,566,107
Pork cut.....	11,101,738,040
Other boning.....	1,125,479,580
Total.....	15,209,783,727*
Grand Total.....	34,259,767,857**

1/ This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing, smoking, and slicing.

Table 8. Meat and Meat Food Products Canned Under Federal Inspection, Fiscal Year 1963^{1/}

Product	Quantity	3 pounds or over	Under 3 pounds
	(pounds)	(pounds)	(pounds)
Luncheon meat.....	321,040,721	143,785,540	177,255,181
Canned hams (whole or fractional).....	332,236,206	323,991,699	8,244,507
Beef hash.....	76,913,563	5,699,673	71,213,890
Chili con carne.....	166,577,220	11,452,790	155,124,430
Viennas.....	65,962,196	2,844,354	63,117,842
Frankfurters or wieners in brine or sauce.....	2,116,157	120,159	1,995,998
Deviled ham.....	10,094,363	396	10,093,967
Other potted deviled meat food products.....	33,864,299	48,508	33,815,791
Tamales.....	32,578,698	3,748,030	28,830,668
Sliced dried beef.....	2,746,709	217,387	2,529,322
Chopped beef.....	7,585,201	38,154	7,547,047
Meat stew (all types).....	137,444,681	3,813,011	133,631,670
Spaghetti meat products (all types).....	128,201,818	5,841,966	122,359,852
Tongue (not pickled).....	1,596,864	539,220	1,057,644
Vinegar pickled products.....	25,167,531	10,179,181	14,988,350
Sausage.....	7,015,023	50,243	6,964,780
Hamburger, roasted or corned beef, meat and gravy.....	135,592,152	10,003,179	125,588,973
Soups.....	627,996,966	33,554,407	594,442,559
Sausage in oil.....	8,292,924	4,346,585	3,946,339
Tripe.....	4,601,827		4,601,827
Brains.....	2,491,261		2,491,261
Canned loins and picnics.....	35,322,556	33,872,547	1,450,009
All other products containing: 20% or more meat and/or meat by-products.....	127,176,627	11,064,904	116,111,723
Less than 20%.....	284,204,114	13,422,202	270,781,912
Canned horse meat.....	10,330,815		10,330,815
Total.....	2,587,150,492	618,634,135	1,968,516,357

^{1/} Canned product less product for Department of Defense.

Table 9. Meat and Meat Food Products Condemned on Reinspection and Destroyed, Fiscal Year 1963

Cause	Beef (pounds)	Veal (pounds)	Mutton & Lamb (pounds)	Goat Meat (pounds)	Pork (pounds)	Total less Horse Meat (pounds)	Horse Meat (pounds)	Grand Total (pounds)
Tainted, sour, or putrid.....	4,384,985	107,956	198,869	8,017	6,910,883	11,610,710	76,381	11,687,091
Rancid.....	114,117	873	2,943		396,054	513,987	300	514,287
Molds or foreign odors.....	827,003	17,699	23,632		1,160,798	2,029,132	7,398	2,036,530
Unsound canned goods.....	509,581	885	4,811	45	391,921	907,243	191,890	1,099,133
Unclean or contaminated.....	5,463,979	222,912	170,702	2,695	6,900,602	12,760,880	9,860	12,770,740
Miscellaneous.....	236,939	4,897	5,702		241,397	488,935	669	489,604
Total.....	11,536,604	355,222	406,659	10,747	16,001,655	28,310,887	286,498	28,597,385

Table 10. Materials Other than Meat Rejected for Use, Fiscal Year 1963

Produce	CAUSE OF REJECTION											
	Noncompliance with Federal Regulations	Contamination	Odor, color, or taste	Sour and/or moldy	Unsound canned goods	Unacceptable equipment	Miscellaneous	Total				
Spices and seasoning.....	9,416	233,866	300	2,692	40	11,172	87	27,533				
Flour and grain.....	12,750	100	2,000	16,229	391	2,700		96,424				
Dairy and egg products.....	63,905	8,486	459	4,105				76,949				
Fruits and vegetables.....	10,384	38,320	35	12,462		34	141	113,059				
Soaps, oils and cleaners.....	29,018	3	9,149	2			40	51,912				
Equipment.....	56	100,617	2,027	380		2,000		20,793				
Casings.....	3	4,612	3,400	16,545	85	19,997		425,797				
Curing agents.....	11,272	2						4,133				
Miscellaneous.....	4,802	76	1,800	5,198		500		46,539				
Totals.....	141,606	105,410	414,231	20,407	516	28,181	35	706,933				

Materials rejected for use which are listed above were either removed from the establishments, returned to the supplier, destroyed by the establishments, or held for Food and Drug Administration, or other health authority depending upon the cause of rejection.

Table 11. Foreign Meat and Meat Food Products Passed for Entry, Fiscal Year 1963

Country of Origin	Fresh meats and edible organs			Cured meats			Canned meats			Sausage			Cooked			Miscel-			Total
	Beef	Mutton	Pork	Beef	Pork	Beef	Pork	Beef	Pork	Other	treated	Beef	Beef	trichina	Beef	laneous	Horse	Meat	
	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)
Argentina.....																			
Australia.....	454,101	231,688	580,046																85,633,324
Austria.....			70,720	724,812		56,189	726		78,710		477,747		8,551,641	3,925,087	15,685,801				523,668,665
Belgium.....				311		644,827					8,100			1,967	261,463				26,703
Brazil.....						1,929			7,170		4,913			12,691					59
Canada.....				85,733				9,949	542				2,356,189	92,566					12,484,030
Costa Rica.....	17,568	333																	69,082,998
Czechoslovakia.....	11,301	828																	11,301,869
Denmark.....				171,492	5,884,461			1,601	2,560,857		175,048	244,911		6,336	2,648,663				79,726,899
Dominican Republic.....																			17,501
England.....	7,568																		47,752
France.....				3,902	84,913			118,366	65,900,941		2,205								109,471
Germany.....				5,487				17,303			5,323								1,355,896
Holland.....								10,434	4,634		94,403								47,372,688
Honduras.....									884,871		8,951	338,292							10,088,078
Iceland.....	10,088	078																	236,475
Ireland.....	83,186																		12,138,085
Guatemala.....	12,105	555																	68,052,447
Italy.....	66,108	144																	1,609,901
Haiti.....																			2,703,968
Mexico.....	2,622	935																	77,117,844
Nicaragua.....	66,432	169																	21,641,751
Norway.....	21,599	401																	115,578
Northern Ireland.....	86,768																		1,037,651
New Zealand.....	807	872																	245,871,035
Panama.....	233,020	834,126,880																	10,417,392
Paraguay.....	458,766																		458,766
Scotland.....				35,979															1,080
Spain.....																			49,427,838
Poland.....																			12,302
Sweden.....																			93,173
Switzerland.....																			10,862
Uruguay.....																			17,469,444
Yugoslavia.....																			4,808,311
Total.....	896,392	6,481,822,600,876	33,825,538	1,226,949	6,463,463	95,202,907	158,827,774	23,892,332	5,443,430	10,916,133	7,306,561	33,573,909	1,355,332	522					

Table 12. Foreign Meat and Meat Food Products Refused Entry and/or Condemned, Fiscal Year 1963

Country of Origin	Fresh meats and edible organs				Cured meats				Canned meats				Sausage				Cooked				Miscel-				Horse				Total			
	Beef	Mutton	and	Lamb	Beef	Pork	Pork	Beef	Pork	Beef	Pork	Other	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)		(pounds)	(pounds)	(pounds)
Argentina.....								11					463,850				5,998				281											475,827
Australia.....	1,226,946	1,432,253											6,478																			2,709,293
Brazil.....													85,739																			236,803
Canada.....	54,378	15			173,182			13,227					7,177																			281,770
Costa Rica.....	87,924				753																											88,677
Czechoslovakia.....																																19,114
Denmark.....																																963,653
England.....																																2
France.....																																50,300
Germany.....																																4,975
Guatemala.....	163,030																															166,680
Haiti.....	137,962																															137,962
Holland.....																																283,922
Honduras.....	316																															316
Iceland.....		63,640																														63,640
Ireland.....	128,640																															134,366
Northern Ireland.....		2,969																														35,929
Italy.....		34,080																														10,714
Mexico.....																																778,718
New Zealand.....	736,718																															1,181,698
Nicaragua.....	1,066,760																															349,480
Norway.....	341,674																															77,251
Panama.....	77,135																															64,151
Paraguay.....	64,151																															3,316
Poland.....																																33,063
Sweden.....																																270
Uruguay.....																																267,649
Yugoslavia.....																																38,929
Total.....	4,085,634	1,647,895			16,888	12,655		882,538	753,784	557,935							74,332	133,414		69,824												8,458,472

Table 13. Quantity of Meat and Meat Food Products, Inedible Products, and Casings Certified for Export, Fiscal Year 1963

Country of Destination	Beef and/or Veal				Mutton and/or Lamb				Pork			
	Fresh	Smoked & Cured	Edible Organs	Miscellaneous	Fresh	Smoked & Cured	Edible Organs	Miscellaneous	Fresh	Smoked & Cured	Edible Organs	Miscellaneous
	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)
Africa, Other	308,271	46,305	6,701	13,104	18,522	460			62,324	110,684	210	1,908
U.A.R. Egypt									8,157			
Asia, Other	358,219	66,215	354,283	8,809	68,668				85,425	111,979	48,933	1,307
Hong Kong	45,944	3,127	1,101	1,584	2,231				163,805	8,346	2,518,674	
Japan	51,945	936	65,703	18	167				4,315,752	18,211	1	181,555
Philippines	9,308	2,798			757				1,676	464		
Caribbean, Other	2,611,080	2,682,458	401,328	60,347	520,918	10,246		215	944,567	11,112,893	45,851	56,464
Cuba												
Dominican Republic	9,659	2,538	1,089	114	2,726				3,797	68,695	72	2,080
Haiti	5,635	18,652	26,380	50	2,180	6		81	5,774	42,324	55,000	1,479
Europe, Other	1,393	409	252,849		109				68,000	2,226	1,206,188	
Austria												
Belgium	65,035	1,316	1,171,281	56,118	8,805		30,000		167,430	15,071	1,909,629	2,342
Denmark												
France	612,799	8,079	10,945,762	171,652	8,950		167,736	72,260			14,254,038	17
Germany, West	216	357	1,107,923	495			102,920				1,805,524	568
Italy	15								10		382,581	65,835
Netherlands	651,033	460	10,706,147	93,150			9,240		49,130	413,633	8,861,437	80,334
Norway		40,000	109,675								1,919	1,643
Portugal	1,102	5,400										
Poland		18										
Spain	15,540	4	48,135	28								
Sweden	140,174		2,404,770	17,742						40,876	510,930	50
Switzerland	251		656,687	20,998						2,758	25,470	4,575
United Kingdom	1,755,794	24,437	19,236,435	449,162	401,169		2,400			7,920	103	4,845
Yugoslavia							8,132,039	134,365	251,108	94,591		6,549
North America, Other:	75,433	93,368	46,729	4,784	8,341				20	205,753	1,877,476	17,436
Canada	2,732,997	12,839,150	909,310	1,072,654	568,231				75,599	62,138,962	12,347,488	1,652,919
Mexico	44,209	20,626	655,191	593,733	282				40,050	999,023	100,845	410,466
Oceania, Other	5,961	151,009	525								176,124	2,176,178
Australia		4		48					758	68,389	1,006	5,980
New Zealand		8								12		
South America, Other:	37,909	942,190	3,048	368	25							
Argentina		13			2,270				82,176	635,267	10,224	7,951
Brazil	1,518				21							
Paraguay												
Uruguay		1,200										
Venezuela	5,770	23,927	11	2,215	29,261		2,492		4,054,283	349,159	175,050	112,056
Product Total	9,557,210	16,975,015	49,162,147	2,567,219	1,643,633	61,094	8,622,681	322,591	73,607,910	29,237,722	73,860,896	3,141,673

Table 14. Quantities of Meat and Meat Food Products and Miscellaneous Products Examined for Specification Compliance and/or Condition for Other Government Agencies

Fiscal Year 1963

Branch of Government	:	Accepted	:	Rejected
Department of Agriculture:	:	:	:	
AMS Meat Grading Branch	:	2,919,593	:	62,254
Commodity Stabilization Service	:	229,158,727	:	665,738
Forest Service	:	117,189	:	1,529
Department of Interior:	:	:	:	
Fish and Wildlife Service.	:	34,242	:	981
Bureau of Indian Affairs	:	149,283	:	
Department of Health, Education and Welfare:	:	:	:	
Public Health Service	:	980,661	:	17,213
Department of Justice:	:	:	:	
Bureau of Prisons	:	51,126	:	750
U. S. Army.	:	162,761,296	:	
U. S. Navy	:	155,320,475	:	1,411,056
General Services Administration	:	1,374,874	:	52,494
Veterans Administration	:	28,791,883	:	278,718
Total	:	581,659,349	:	2,490,733

Table 15. Shipments of Farm-Slaughtered Meat and Meat Food Products,
Fiscal Year 1963

Product	Quantity
	(pounds)
Fresh Meats:	
Beef.	157,087
Veal.	1,898
Mutton and Lamb	8,404
Goat meat	266
Pork.	23,163
Cured meat, sausage and miscellaneous meat food products.	430,084
Total	620,902

Table 16. Meat and Meat Food Product Shipments by Retail Butchers
and Retail Dealers under Certificates of Exemption,
Fiscal Year 1963 1/

Product	Quantity
	(pounds)
Fresh Meats:	
Beef.	7,665,194
Veal.	344,041
Mutton and Lamb	315,303
Goat Meat	9,038
Pork	1,090,606
Cured meat, sausage and miscellaneous meat food products	7,591,455
Total	17,015,637

1/ Under certain provisions of the Meat Inspection Law, shipments of meat of animals slaughtered by farmers on farms, and meats shipped by retail butchers and retail dealers supplying their customers outside of the State, are exempted from inspection although such shipments are required to be reported.

Table 17. Food Inspection Service, Fiscal Year 1963

Product	Quantity
	(pounds)
Meat flavored soups, etc.	710,305
Beef bouillon cubes	35,421
Soup and gravy bases.....	428,500
Bakery products with meat ingredients	168,282
Total.....	1,342,508

Table 18. Identification Service, Fiscal Year 1963

Product	Quantity
	(pounds)
Beef	72,117,947
Veal	13,145,591
Mutton and lamb	349,968
Pork	11,567,882
Lard and Rendered Pork Fat	235,974,505
Miscellaneous	10,445,608
Total	343,601,501